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into convenient districts, as nearly in the form of a square as is practicable, for the purposes of general sanitary inspection, which districts shall bear distinctive numbers or names, and may, in his discretion, require such inspections to be made and reported complete for each city block in each such district.

And said health inspectors, and each of them shall prepare at the time each inspection is made two or more copies in writing, by carbon duplicates, of the report to be made thereon, which reports shall be signed by the inspector and shall be plainly dated on the day when such inspection is made, and shall show the location, station, city block, and lot numbers of street and street number, name of owner or occupant, the nature of the property and things inspected, the sanitary conditions found and the nature of the warnings or notice given in each case; said reports to be on such printed forms and to contain such other information and to be in other respects as the board of health may prescribe. Each inspector shall file daily in the office of the secretary of the health division two such copies of the inspector's report on each such inspection; and they shall report in person to the city health officer any unusual or especially insanitary conditions found by them, and flagrant or obstinate violation of the health or sanitary laws, ordinances, or rules, regulations, orders, or requirements of the board of health or city health officer.

All health inspectors, unless assigned to special service and otherwise instructed, shall upon making any inspection first state to the owner or occupant, or person in charge, if any, of the premises where the inspection is made the fact that he is making such inspection and the purpose of such inspection. Health inspectors when on duty shall conduct themselves with the utmost courtesy and consideration toward all citizens, and must include in their report of any inspection an account of any offensive language or conduct used either by the inspector or by a citizen or both.

SEC. 19. Each officer or employee of the city heretofore known by the title "assistant market master," shall hereafter be known as a health inspector or as a meat inspector, and he shall be a member of the health inspection service, and shall be subject to the same rules and regulations and orders as other members of the health inspection service.

SEC. 20. The clerk of the health department, the city health officer, the city physician, the assistant city physician, the city chemist and bacteriologist and the city veterinarian shall be present at all meetings of the board of health unless excused by the president of said board.

SEC. 21. In case the board of health may deem it advisable for the good of the service to prefer charges against any officer, agent, servant, or employee of the city in the health division, the board shall file such charges in writing with the mayor, and in case the mayor is satisfied that such officer, agent, servant, or other employee has been guilty of inefficiency, incompetency, drunkenness, or habitual or intentional discourtesy to citizens, the mayor shall take the steps necessary for the discharge of such officer, agent, servant, or employee. The filing of such charges shall in each case ipso facto work the suspension of any agent, servant or employee, and he shall not be entitled to any further pay by the city unless he shall be reinstated.

SEC. 22. All ordinances and resolutions and parts of ordinances and resolutions in conflict herewith are hereby repealed.

SEC. 23. In all the rights, powers, and duties given to them in this ordinance, the board of health and all the other officers mentioned herein, shall be subject to the ordinances and resolutions of the city council and the orders of the mayor.

Foodstuffs—Manufacture, Care, and Sale. (Ord. Aug. 17, 1914.)

SECTION 1. *Definitions and application.*—By "foodstuff" as used in this ordinance is meant any substance or thing, whether solid or liquid, and whether of animal or vegetable origin, intended to be used or commonly used as food or drink for human beings.

The term "restaurant" as used herein includes also lunch counters and other eating houses or places.

A "hotel" within the meaning of this code is any hotel, lodging house or inn in the city of San Antonio having three or more rooms where transient guests are fed or lodged for pay.

The word "business" hereinafter used shall be deemed to include any business, occupation, industry, and all operations incident thereto, of the several kinds herein mentioned or referred to.

The word "room" as hereinafter used shall be deemed to include any room, apartment, or place inclosed on one or more sides used for the purposes of any such business.

This ordinance and code shall apply to every business of any kind known or described as a slaughterhouse, meat market, butcher shop, fish market, dairy, bakery, confectionery, ice cream factory; place for the handling, preparation or sale of dairy products or cooked and prepared foodstuffs; hotel, restaurant, grocery store, fruit market, vegetable market, vegetable and fruit peddlers, by wagon or otherwise; soda fountains, bottling works, saloon, bar room, brewery and all similar business handling or having to do with foodstuff.

And also to every room used for the purposes of any such business, in the keeping, storing, manufacturing, preparing, handling, distributing, selling, serving or offering for sale, any meat, fish or slaughtered poultry, meat products, bread, cakes, pastry, confectionery, milk, butter, or other dairy products, fruit, vegetables, groceries, or other foodstuff, whether raw or cooked, or otherwise prepared, or any liquid intended as food or drink for human beings whether of an alcoholic or nonalcoholic nature;

And also as herein provided to all places and premises connecting with any such rooms;

And also to each and all of the fixtures, furniture, receptacles, utensils, machinery, implements, and other things used within or without any such place of business for the purposes of any such business;

And also to all persons owning or conducting or employed in or about any such business;

And each business, room, place, matter, and thing herein mentioned or referred to shall be, respectively, governed, managed, conducted, constructed, arranged, equipped, and cared for in accordance with the following ordinance; and it shall be unlawful to conduct any such business, occupation, or industry except in the due observance of the respective requirements of this ordinance and the following code of general provisions:

CODE REGULATING THE HANDLING OF FOODSTUFFS.

1. *Light and ventilation.*—No room shall be used unless the same shall be well lighted and ventilated.

2. *General cleanliness.*—Each such room and the floors, walls, ceilings, windows, and doors thereof, and all the fixtures, furniture, receptacles, utensils, machinery, implements, and other things (excepting receptacles used to hold refuse) in each such room, or used in connection with any such business, shall at all times be kept free from dirt, adhering foreign matter, unwholesome odors, decaying substances, cobwebs, trash, scraps, etc., and in a clean and sanitary condition.

3. *Scrubbing floors.*—The floor in each such room shall be well washed or scrubbed at least three times each week, and all other parts of such room or thing contained therein as often as may be needed to maintain cleanliness.

4. *Wire screens.*—Each such room shall have at all times good and sound wire screens completely covering all doors, windows, and other openings from such room, which screen wire shall be of not less than 14 meshes to the square inch; and all such screens and the frames thereof shall be tight fitting and shall be kept closed and in good repair,

and, when intended to be opened to permit use of such opening, such screens shall be provided with good springs, so constructed as to close the same automatically, tightly, and securely against flies and other insects: *Provided, however,* That such screens are not hereby required to be used for soda fountains, bottling works, saloons, barrooms, or breweries, unless some other business or some operations for which screens are hereby required be carried on in the same room, rooms, or place, in which case such screens shall be used.

5. *Insects and vermin.*—Each such room shall be kept free from flies, rats, roaches, and other insects and vermin.

6. *Other business in same room.*—No person owning or managing any such business shall permit, and no other persons shall conduct, in any such room any other occupation or business if the same be of a nature or be conducted in a manner whereby foodstuffs may be exposed to unsanitary conditions or pollution; and the provisions of this ordinance shall apply to each such business hereinbefore mentioned or referred to, and to the room or place where and the persons by whom same is conducted, and in the same manner as if such room, rooms, or place were wholly occupied by such business, even though such room, rooms, or place may be used or occupied in part for any other business or occupation, and regardless of whether such other business or occupation be under the same or different ownership.

7. *Water, etc.*—The place where any such business may be conducted shall be constantly provided with an ample and convenient supply of water and a suitable lavatory, soap, and a reasonable supply of towels for use of employees and operators.

8. *Cuspidors and spitting.*—Each such room shall be provided with a cuspidor or cuspidors, which shall be cleaned frequently and kept partly filled with a good and disinfectant solution, such as shall be prescribed or approved by the city health officer; and no person shall spit or expectorate in such room or apartment elsewhere than in such cuspidor: *Provided,* That hotels, restaurants, and lunch counters shall not be required to have cuspidors in their dining rooms.

9. *Sawdust, etc.*—No person owning or managing any such business shall permit the use of sawdust, shavings, or other dust-creating or filth-collecting covering on the floor of any such room: *Provided,* That butcher shops may have clean sawdust on the floor if same be removed once each 24 hours, such sawdust not to be used more than once.

10. *Clothing, etc.*—Each owner or manager of any such business and each employee thereof, when engaged in the work of making, handling, selling, preparing, serving, or distributing any such foodstuff, whether within or without any such room or place of business, shall at all times be cleanly in appearance and habits, and shall have and wear only such aprons, frocks, and other outer garments as are of a nature and texture to be easily cleaned and rendered sanitary, and only clean garments shall be worn by any such person.

11. *Discased persons.*—No owner or manager of any such business shall permit any person who is afflicted with any contagious or infectious disease to be employed or to work in connection with any such business; and no owner or manager of any such business shall employ any person, and no person shall work or accept employment, if making, handling, selling, preparing, serving, or distributing any such foodstuffs, who shall have or be convalescent from diphtheria, pneumonia, tuberculosis, variola, scarlet fever, typhoid, or meningitis; or who shall have had any such disease within the period of 90 days, unless and until written permission to engage in such work be first obtained by such person from the city health officer.

11B. It shall be the duty of all meat cutters in butcher shops and all slaughterhouse employees to submit themselves to the health officer at such times and place as the health officer may designate, for physical examination. Should any meat cutter or slaughterhouse employee be found diseased, he shall discontinue such work until such time as the health officer may designate.

12. *Handling meat, fish, etc.*—Each person owning, managing, or conducting any such business where meat, fish, or dressed poultry is slaughtered, kept, handled, sold, or offered for sale, or is prepared or cooked, shall keep all meat hooks, receptacles, implements, machinery, counters, tables, fixtures, and cutting blocks perfectly clean; and shall cleanse the same thoroughly at least once each day.

13. *Care of meat, fish, and dairy products.*—No meat, fish, slaughtered poultry, or meat products, and no milk, butter, cheese, or dairy products, shall be left open or exposed to contamination by dust, air, insects, or other extraneous matter, either within or without any such room or place of business; and all fresh or uncured meat, fish, slaughtered poultry, and all milk and butter shall be immediately placed and kept in a refrigerator or ice box or cold-storage room except when removed therefrom for the immediate purposes and operations of the business.

14. *Scraps and garbage.*—Scraps of meat, offal, bones, or other garbage or discarded organic matter, animal or vegetable, or slops or refuse of any character whatsoever, shall not be left exposed to the atmosphere of any such room, but shall be immediately deposited and kept in a closed container or receptacle which shall be emptied and cleansed at least once each day. No container or receptacle shall be used except such as may have the approval of the city health officer. And all refuse and tainted or decaying meat, fish, poultry, cheese, or other organic matter, whether animal or vegetable, shall be removed from the room without delay.

15. *Care of prepared foods, etc.*—Bread, cakes, pastry, confectionery, and other cooked or prepared foodstuff, shall not be left exposed to contamination by dust, air, insects, or any extraneous substance, either within or without any such room, but if not securely and constantly wrapped or inclosed and sold in original packages and coverings, same shall be kept in a secure and closed container such as shall afford complete protection from such contamination, except when removed from such case or container for the immediate purposes and operations of such business.

16. *Refrigerators.*—Each refrigerator, ice box, or cold-storage room used for the purpose of any such business shall be well-constructed and drained, tight and secure, and shall be kept reasonably dry on the inside and free from foul odors, mold, and slime, and shall be at all times well supplied with ice or other refrigeration. Each such refrigerator or ice box shall be well scoured with lye and hot water at least once each week, and oftener if necessary, to keep same wholesome and free from taint and odors. No refuse or tainted or decaying meat, fish, or other substance shall be kept in any such refrigerator, ice box, or cold-storage compartment. Meats and fish shall not be kept in the same compartment with milk or butter.

17. *Grinding meats.*—All sausage meat or other ground or chopped meat shall be made and prepared from wholesome meat under the most sanitary conditions, and if the place of business where same is made have double screening, same shall be prepared within the second screened inclosure.

18. *Toilet rooms.*—No such room shall have any water-closet or "toilet room" in the same, and any water-closet or "toilet room" which opens into such room, or place of business, shall be kept in a strictly clean and sanitary condition and shall be well lighted and ventilated and wholly separated from such room by walls, and shall have a solid door, kept tightly closed and provided with an automatic spring, securely separating such water-closet or "toilet room" from any room where foodstuff is kept or handled.

19. *Connecting apartments and places.*—The entire yard and premises occupied by any such place of business shall be well drained, and all back rooms, sheds, or yards, or other places connected by any opening with any such room shall at all times be kept in a cleanly and sanitary condition, and free from filth, exposed refuse or garbage, and free from trash and old plunder.

20. *Vehicles, etc.*—All vehicles, wagons, and carts used for delivering or transporting any foodstuffs from one part of the city to another shall be kept in a clean and sanitary

condition; and all meat, fish, and meat products and dairy products placed in such vehicles shall always be carried in good closed containers or wrappings; or in case of meat in large pieces or wholesale quantities, same must be inclosed or completely and securely wrapped in clean, sound, white cloth. No meat, fish, or slaughtered poultry shall be carried or peddled on the streets, unless same be so inclosed or wrapped.

The interior of the bed or box of each such vehicle used for the purpose of delivering or transporting meat or fish shall have a substantial, sound, and smooth lining or surface of sheet metal, constructed so that same shall have no cracks, recesses, or projections, and same shall be constantly kept free from all foul and decaying substances.

21. *Slaughterhouses*.—Every room or place where any cattle, hogs, sheep or goats are slaughtered or where in connection with any such slaughtering business the carcasses, or any part of said animals, are dropped, cut up or rendered, or otherwise submitted to any process leaving refuse, animal juices, offal or other refuse substance, shall (1) have a good, sound floor of concrete, or of brick, tile or stone laid in cement, with a wall or curb of like material at least 4 inches higher than any part of said floor and entirely surrounding the same; and (2) said floor and curb shall be constructed in combination or so joined by cement as to form a trough or basin and said floor shall be so constructed as to drain toward and into a trap connected with the city sewers; and (3) each building, room and place in which such operations are carried on shall in all cases be connected with the city sewers and with the waterworks system supplying water for the city so that each such floor, room, or place may be cleansed with a hose and ample supply of water, draining from said floor into said trap, which cleansing process shall be performed thoroughly at least once each day, after each day's use of such room or place; and same shall also be scrubbed or scraped whenever necessary to remove adhering substances so as to keep said floor in the condition required by this ordinance.

21A. Any person desiring to establish or maintain a slaughtering establishment within the limits of the city of San Antonio, shall file written application to the city council of said city for a license. Such application shall state the name of the owner and manager of the proposed establishment, the location of same, character and size of building and material of which the floor whereon animals are to be slaughtered is constructed; whether connected with the city waterworks system and the city sewers; the means to be employed in disposing of blood, offal, etc., and such other information as may be required by the board of health or city council.

22. *Fruit and vegetable wagons*.—All wagons, vehicles, and carts used for peddling fruit or vegetables, and all the contents thereof, shall always be kept in a wholesome and sanitary condition, and no person owning, using, or driving such wagon shall permit same to contain any unwholesome, fermenting, or decaying fruit, vegetable, or other substance; and the contents of each such wagon, vehicle, or cart shall be securely covered and protected from flies, insects, and dirt by clean and sound wire screens of not less than 14 meshes to the square inch, which screens and the frames thereof shall be tight and kept securely closed except when opened for the immediate operations of such business; and flies shall always be driven out and shall not be allowed to be or remain under such wire screens.

22-A. *Fruit and vegetable stands or stalls*.—All fresh fruit and all vegetables grown above ground, if not kept in a refrigerator or other inclosed container, shall be kept at least 18 inches above the floor or ground of the room or place where same may be exposed for sale; and when not kept within a room screened as herein required shall be kept in a screened case except when the same may be removed for the immediate purposes of such business; and such screened case shall have good and sound screen wire of not less than 14 meshes to the inch set in tight-fitting frames; and all doors or frames into the same shall be kept closed and be so constructed as to close automatically, tightly, accurately when not held open; and no flies, insects, or vermin and no decaying or fermenting substances, refuse, or trash shall be permitted to

enter or remain in such screened case. All refuse, trash, and discarded organic matter in any such place or left on the sidewalk or sidewalks abutting thereon shall be taken up immediately by the person who owns or conducts such business and shall be deposited and kept in a closed garbage can or receptacle which shall be emptied and cleaned at least once each day. Such container shall be substantially constructed of metal and of a pattern such as may be approved by the city health officer. The person who owns or conducts such business shall also keep the street or streets adjacent to such place free from all scraps, refuse, and litter accumulating on account of such business, or dropped or left by any person from articles kept or procured at such place.

22B. Before such application is granted, it shall be referred to the city health officer and head meat inspector, who shall jointly make an examination of the proposed establishment and make a written report to the city council whether said proposed establishment is properly constructed and provided with all necessary sanitary safeguards as required by this ordinance. A record shall be kept by the city clerk in a book for the purpose of all establishments licensed by the city, and shall issue to same a license certificate, for which license a fee of \$5 shall be charged and collected.

23. *Tainted, fermented, decaying, or adulterated foodstuffs.*—No person who owns, manages, or is in charge of any such business hereinbefore mentioned or referred to shall have or permit to be kept or used at any time in or about any room or place or vehicle used in connection with such business, or expose or offer for sale, sell, prepare, deliver or serve, or permit to be exposed or offered for sale, sold, prepared or delivered or served to any person in any part of the city of San Antonio, any meat, poultry, eggs, or other meat-food product, or any fish or oysters, or any foodstuff of any animal nature, or any fruit, vegetable, or other thing or substance ordinarily used for human food, which is tainted, diseased, fermented or decaying or otherwise unwholesome or unclean, or which contains any drug, preservative, or adulterant; and no person who owns or is in charge of any such business or place shall expose for sale, sell, offer for sale, prepare, deliver, or serve to any other person any foodstuff, or permit same to be done, without first examining same to see whether same is fresh and wholesome for food: *Provided*, That the foregoing shall not be deemed to require the examination of goods inclosed in any original package and sold or delivered unopened.

Sec. 2. *Inspection.*—The city health officer and each inspector of the city acting under the authority of the city health officer or the city council is, for the purpose of protecting the public health and enforcing this ordinance, hereby authorized and directed at any or all reasonable times when inspection may be deemed proper, to enter any premises, room, apartment, or place in the city of San Antonio (or if no objection be made without the city of San Antonio) wherein any such business or operations herein mentioned or referred to are carried on, or where any such foodstuffs are kept, produced, prepared, or handled, and also each and every room, place, premises, vehicle, or appurtenance used in connection with such business or operations, and to make a complete inspection of each such room, place, premises, or vehicles, and all machinery, equipment, furniture, fixtures, and things found therein; and also to make a thorough inspection and examination of all foodstuffs and other things therein found which are used or kept for the purposes of such business, and which are named herein or are reasonably within the purpose and intent of this ordinance; and all such inspectors are also hereby authorized and directed to stop and inspect within the city, or by permission without the city, any wagon or vehicle which appears to be used for the purpose of transporting or delivering any such foodstuff and such inspector shall also be authorized to require, and the person in charge of any such business, place, or vehicle shall furnish to the inspector such reasonable and proper samples as he may demand for making any tests of such foodstuffs: *Provided, however*, That no inspector shall be authorized to enter any guest room of any hotel at any time when his presence might disturb or annoy any guest then present in such room or

rooms; and that no person shall interfere with or refuse to permit any such officer or inspector to make any inspection hereby authorized; and if any person shall refuse permission or bar or obstruct such inspection, then any license or permit or certificate issued by the city for such business shall become subject to revocation and shall become null and void on written order of the city health officer; and every person who owns, manages, or conducts any such business, and each agent or employee of such person, shall answer truly such questions, and render such information and assistance and to give such written statements or certificates, as may be asked or required by the city health officer or any such inspector for the purpose of facilitating any inspection or examination under the provisions of this ordinance; and shall also upon request of such officer exhibit to such officer, and permit him to examine upon request, any license or permit or certificate relating to such business, and also any bill or delivery ticket evidencing the purchase or delivery of any foodstuffs and showing the name of the person from whom same was had or purchased.

SEC. 3. *Responsibility and reports of inspectors.*—Every person now or hereafter to be appointed, or acting by or under the authority of the city of San Antonio (including the "market master" and "assistant market master"), who is charged with the duty of inspecting such rooms, places, or things, or any meat or other foodstuffs, or any operations in connection therewith, or the conduct of any business herein mentioned or referred to, shall perform all such duties under the direction of the city health officer and shall make all such inspections, examinations, and reports and in such manner and form as may be required and directed by the city health officer.

SEC. 4. *Condemnation.*—When the city health officer or any inspector or other person charged with the duties of such inspection of foodstuff shall find in the city of San Antonio any meat, fish, or other foodstuff, whether animal or vegetable and of whatsoever nature, which is unfit for human food by reason of being adulterated, tainted, diseased, fermented, decaying, or otherwise unwholesome or unclean, or the use, keeping, or sale of which is prohibited by this or any other ordinance of the city or law or regulation of the State, he shall promptly condemn the same, and the owner, manager, or other person in charge of the same shall thereupon immediately and in the presence of the inspector destroy such meat, fish, or other foodstuff, unless such owner, manager, or other person shall notify such inspector of his desire to appeal and shall immediately comply with the requirements of the proviso to this section. Such destruction of meat, fish, or other foodstuff shall be effected by slashing or otherwise separating the substance of same, after which same shall be immediately saturated with kerosene or such chemical compound as may be approved by the city health officer: *Provided, however,* That in case such owner, manager, or other person in charge of such foodstuff shall desire to appeal from the judgment of any such inspector, such owner, manager, or other person shall immediately transport such foodstuff to such place as said inspector may designate or approve and shall there store such foodstuff, and the city health officer or the city veterinarian or city chemist and bacteriologist, if designated by the city health officer, shall promptly, on the written request of such owner or may on his own motion, make a further inspection and examination of such foodstuff, and the judgment of said city health officer or the judgment of such other officer who may make such examination shall be final and conclusive, and if such judgment be that said foodstuff shall be condemned, then same shall be immediately destroyed as aforesaid or in such manner as the city health officer may direct, but if such judgment be that said foodstuff should not be condemned, then the owner thereof may remove the same again to his place of business, but he shall not otherwise do so.

SEC. 5. It shall be unlawful for any person to bring into said city for sale or delivery, or to sell or deliver or to offer to sell or deliver within said city, any such foodstuff produced, handled, or manufactured in any such business conducted within the county of Bexar or any contiguous county, but without the confines of said city, unless and

until the person, association of persons, firm, or corporation owning or conducting such business or operations shall first apply in writing to the city health officer of this city for inspection by said city health officer or under his direction, of the plant, rooms, and premises and all places and things and substances used for the purposes of such business or operations both within and without said city; and such applicant shall produce evidence to the satisfaction of the city health officer that the business in question and all operations thereof conducted within or without this city are managed and conducted in all respects in the same manner and under the same conditions and with the same safeguards as are in the ordinances of this city specified and required; and if the city health officer shall be satisfied that the operations of such business are being conducted as aforesaid, then he shall issue to the applicant a permit to sell and deliver such foodstuff within the city of San Antonio; but if the person, association of persons, firm, or corporation making such application shall thereafter at any time hinder or refuse to permit such inspection, examination, and interrogation as is provided by this ordinance for any similar business or operations conducted within this city, or if it be found at any time that applicant is not observing and complying with this ordinance or other ordinances of this city relating to the manufacture, handling, or production of foodstuff, or that such operations are not being conducted under the same conditions and with the same safeguards as therein required, then and thereupon it shall be the duty of the city health officer to revoke said permit and to forward by registered mail or personal service to such person, associations of persons, firm, or corporation notice of such revocation of said permit; and no such person, association of persons, firm, or corporation, or any person acting for the same shall sell or deliver or offer to sell or deliver, or bring into said city for the purpose of sale or delivery, any such foodstuff unless such person, association of persons, firm, or corporation shall hold such permit issued by the city health officer, and unless the same be and remain unrevoked as aforesaid: *Provided, however,* That for business or operations conducted without said city it shall not be necessary to have connections with the water supply or sewers of said city, but other corresponding means shall be used and provided whereby an ample supply of good water under pressure and sanitary disposal of sewers and slops by means of sewers shall be effected in a manner corresponding to that hereby required, all of which shall be done and provided to the satisfaction of said city health officer.

SEC. 6. *Penalty for violation.*—Every person who owns, keeps, manages, or conducts any such business, industry, or occupation, or any of the places or things hereinbefore mentioned or referred to, who shall violate any of the rules, requirements, or provisions of this ordinance, and every person whomsoever who shall violate any of the provisions of this ordinance or who shall fail or refuse to observe or comply with any rule, requirement, or provision herein set forth for the conduct and guidance of such person or business or who shall conduct any such business or operations otherwise than under the conditions herein specified, shall be guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine of not less than \$5 nor more than \$200, and each day during which any such person shall continue so to violate or fail or refuse to comply with any such rule, requirement, or provision of this ordinance shall constitute a separate and distinct offense: *Provided, however,* That should a different punishment be prescribed in any case by any State law for any offense included in this ordinance, and should the punishment prescribed by the State law be the only punishment which can lawfully be adjudged for any such offense, then the punishment prescribed by the State law for such offense shall be adjudged by the corporation court against such offender in lieu of the penalty hereinbefore stated.

SEC. 7. *Repealing clause.*—All ordinances or parts of ordinances in conflict herewith are hereby repealed.

SEC. 8. *Saving clauses.*—In the event any part or provision of this ordinance shall be found to be in conflict with any law of the State, or to be for any reason void or

unenforceable, such defect shall extend only in so far as to avoid such conflict or other objection, and shall not invalidate any other provision or any other and lawful application of the same provision of this ordinance.

Hotels and Restaurants—Sanitary Regulation. (Ord. Aug. 17, 1914.)

24. *Sanitation in hotels.*—Every person who owns, manages, or conducts any hotel or restaurant in the city of San Antonio, shall at all times keep and maintain the same, and each and every room, apartment, or place, and all fixtures, furniture, bedding, and other things used in connection with such business in a thoroughly clean and sanitary condition. And each such hotel and restaurant and persons engaged in conducting the same, in addition to these special provisions, shall be subject to all provisions of the code regulating the handling of foodstuffs.

25. *Cups and towels.*—No common or public drinking cup, and no roller towel, except a sanitary roller paper towel, shall be permitted to be placed or kept in any room or apartment used in common by the guests of any hotel or restaurant.

26. *Water coolers, etc.*—Every hotel and restaurant shall provide an abundant and convenient supply of pure water for kitchen and table use and for drinking purposes. All water coolers and drinking fountains and vessels shall be kept in a strictly clean and sanitary condition.

27. *Dishes, utensils, etc.*—All dishes, tableware, and kitchen utensils which have been used shall be thoroughly washed with water and soap, or by other approved process, and then rinsed with clean water before using same again.

28. *Screens.*—Every hotel shall have each of its bedrooms and each hotel or restaurant shall have each room used for kitchen, dining room, pantries, etc., screened as provided in rule or requirement 4 of section 1 of this ordinance.

29. *Contagious diseases in hotels and boarding houses.*—It shall be the duty of every person keeping, managing, or operating any hotel or boarding house in which any room or bed has been occupied by any person known to such hotel keeper, manager, or operator, or known to any employee of such hotel, to have any infectious, contagious, or communicable disease at the time of such occupancy, to disinfect thoroughly each such room and bed in the method prescribed by the State board of health before permitting such room or bed to be assigned to or to be occupied by any other person; and each hotel keeper, manager, or operator shall truly report each such matter to the city health officer immediately upon the same coming to his knowledge or to the knowledge of any person employed in such hotel; and all employees in any hotel shall promptly report all such matters to the manager of such hotel.

Milk and Milk Products—Production, Care, and Sale. (Ord. Dec. 14, 1914.)

SECTION 1. That the following are the definitions adopted for this ordinance, viz: *Definitions.*—The term "registered milk," as used in this ordinance, shall be understood as meaning raw, clean milk, taken from healthy cows, such healthiness to be determined by a veterinarian approved by the board of health of this city, and from dairies which score 80 or over on the official score card of the United States Department of Agriculture. And the milk shall be cooled immediately after taking from the cows to 50° F. or lower, and shall immediately be put in sterilized containers and sealed in such containers for delivery to the consumer. The milk shall contain not more than 100,000 bacteria per cubic centimeter, and shall be free from pathogenic bacteria. And all such milk shall be delivered to the consumer not later than 24 hours after the milking thereof. And the term "registered cream," as used in this ordinance, shall include the definitions of "registered milk," above given, and of "cream," given below.

The term "pasteurized milk," as used in this ordinance, shall be understood as meaning milk that has been heated above 145° F. and maintained at or above such